

Amendments to the Claims

Claims 1-12. (Cancelled)

Claim 13. (Previously Presented) A dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat, for use in the preparation of a food article for infants and/or children.

Claim 14. (Previously Presented) The dietary ingredient of claim 13, wherein said lipid is a mimetic of human mother's milk fat.

Claim 15. (Previously Presented) The dietary ingredient of claim 13, wherein said minerals are selected from the group consisting of calcium, magnesium, iron and other divalent minerals.

Claim 16. (Previously Presented) The dietary ingredient of claim 13, further comprising at least one of edible additives, emulsifiers or carriers.

Claim 17. (Previously Presented) The dietary ingredient of claim 13, for use as an agent in the enhancement of calcium absorption.

Claim 18. (Previously Presented) The dietary ingredient of claim 13, for use as an agent in the prevention and/or treatment of disorders associated with depletion of bone calcium and/or depletion of bone density.

Claim 19. (Previously Presented) The dietary ingredient of claim 18, for use as an agent in the prevention and/or treatment of osteoporosis.

Claim 20. (Previously Presented) The dietary ingredient of claim 13, for use as an agent in the enhancement of bone formation and bone mass maximization.

Claim 21. (Previously Presented) The dietary ingredient of claim 20, for use as an agent in the enhancement of bone formation in infants and young children.

Claim 22. (Previously Presented) The dietary ingredient of claim 13, for use as an agent in the enhancement of energy intake by infants and children.

Claim 23. (Previously Presented) A food article comprising the dietary ingredient of claim 13.

Claim 24. (Previously Presented) The food article of claim 23, wherein said food article is selected from the group consisting of infant food, children food, bakery products, including bread, particularly biscuits and pastries, dairy products, including milk and dairy drinks, ice cream, cereal products, sauces, spreads, including margarine, oils and fats, soy products, meat products, fried food products, confectionery products, candy bars, candies and chocolates, snacks, drinks and shakes, instant drink products, prepared foods for infants and young children and for adults, including prepared cooked mashed vegetables and/or fruits, condiment products.

Claim 25. (Currently Amended) A method of enhancing dietary calcium absorption, bone formation and bone mass maximization, ~~bone enhancement~~ in children or adults, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit calcium absorption, and/or enhances calcium absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 and a

high level of palmitic acid at position *sn*-2 of the glycerol backbone, vegetable- and plant-derived, preferably flax and canola oils, short and medium ~~chains~~ chain lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat, or a food article comprising the same.

Claim 26. (Previously Presented) A method of enhancing bone formation and bone mass maximization, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant- derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

Claim 27. (Previously Presented) A method of enhancing bone formation in children, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant- derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

Claim 28. (Previously Presented) A method of prevention and/or treatment of disorders associated with one of depletion of bone calcium and depletion of bone density, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group

consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant- derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

Claim 29. (Previously Presented) A method of prevention and/or treatment of osteoporosis, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant- derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

Claim 30. (Previously Presented) A method of enhancing energy intake by infants and children, said method comprising administering to a subject in need an effective amount of a dietary ingredient comprising at least one edible lipid, wherein said lipid does not inhibit mineral absorption, and/or enhances mineral absorption and intake, and wherein said lipid is selected from the group consisting of chemically or enzymatically synthesized synthetic oils, particularly glyceride-based lipids with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of the glycerol backbone, vegetable- and plant- derived, preferably flax and canola oils, short and medium chains lipids, preferably MCT and oils mimicking the triglyceride composition of human mother's milk fat.

Claim 31. (New) The method of claim 25, wherein said dietary ingredient administered further comprises at least one of edible additives, emulsifiers, or carriers.

Claim 32. (New) The method of claim 25, wherein said food article administered is selected from the group consisting of infant food, children's food, bakery products, including bread, biscuits and pastries, dairy products, including milk and dairy drinks, ice cream, cereal products, sauces, spreads, including margarine, oils and fats, soy products, meat products, fried food products, confectionery products, candy bars, candies and chocolates, snacks, drinks and shakes, instant drink products, prepared foods for infants and young children and for adults, including prepared cooked mashed vegetables and/or fruits, and condiment products.

Claim 33. (New) The method of claim 31, wherein said dietary ingredient administered is a calcium supplement, said administering thereby supplementing said subject with calcium.

Claim 34. (New) The method of claim 31, wherein said edible lipid administered replaces unhealthy oils and fats characterized by a relatively high degree of fatty acid saturation at the *sn*-1 and *sn*-3 positions present in diets of young children, adolescents, and young people.

Claim 35. (New) A method for preparing a dietary calcium supplement for enhancing calcium absorption, bone formation, and bone mass maximization in children or adults wherein said method includes admixing an enzymatically synthesized glyceride-based lipid with over 50% of mono- and polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of a glycerol backbone and a high level of palmitic acid at position *sn*-2 of the glycerol backbone with calcium and at least one of additives, emulsifiers, or carriers.

Claim 36. (New) The method of claim 25, wherein said edible lipid administered is a glyceride-based lipid with over 50% of mono- or polyunsaturated fatty acids at positions *sn*-1 and *sn*-3 of a glycerol backbone and a high level of palmitic acid at position *sn*-2 of the glycerol backbone which during digestion does not generate or generates in very small amounts indigestible calcium complexes.